



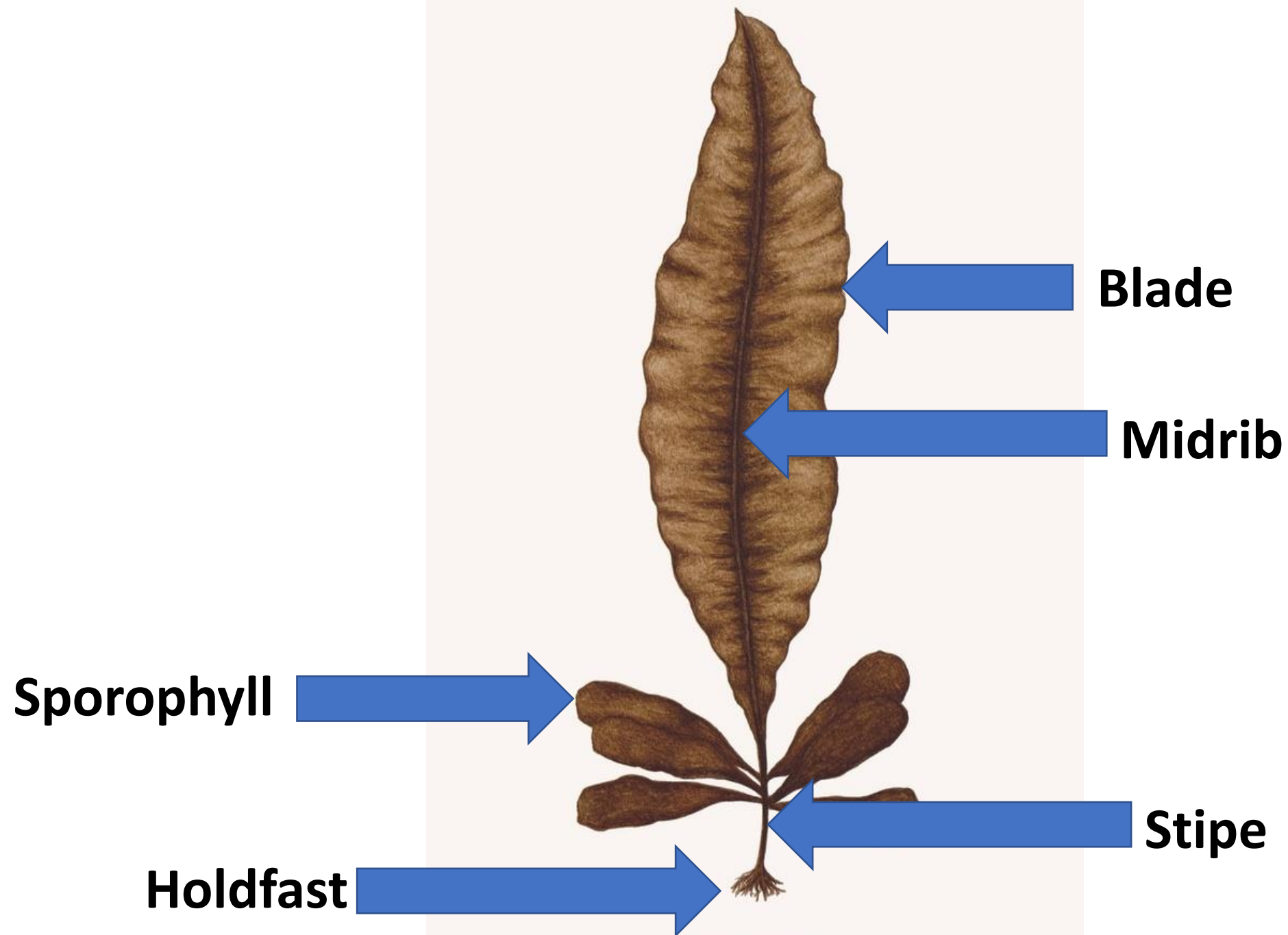
Mariculture in PWS

Hatchery and research development

Tamsen Peeples
November 5, 2020

Algae, Seaweed and Kelp





Alaria marginata

Current AK Mariculture Species



Alaria sp.



Saccharina sp.



Nereocystis sp.

Wild Harvest AK Species



Fucus sp.

opia sp.



Nereocystis sp.

Potentially Viable AK Species



Laminaria sp.



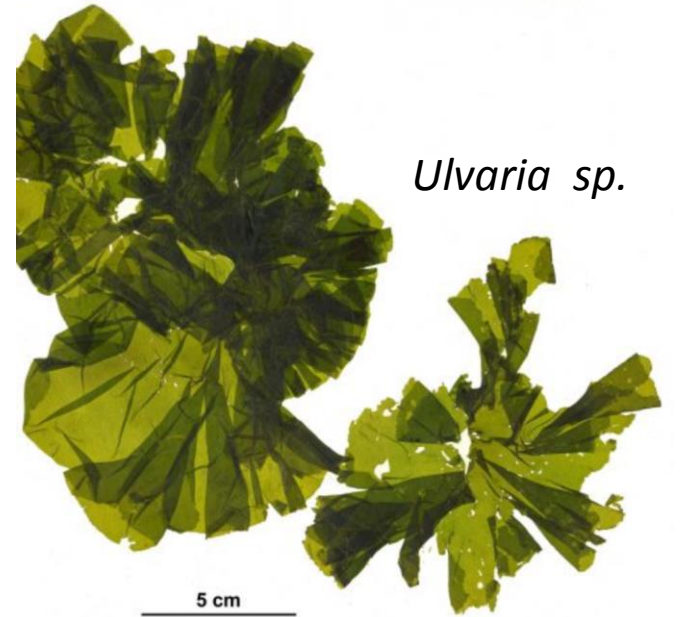
Eualaria sp.



Sargassum sp.



Ulva sp.



Ulvaria sp.

www.seaweedssofaraska.com

Seaweeds *of* Alaska



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Chlorophyta

Ochrophyta

Rhodophyta

[Taxonomic Tree](#) >>

[Seagrasses & Misc. Others](#) >>

[Habitat Classifications](#) >>

[Coastal Regions & Maps](#) >>

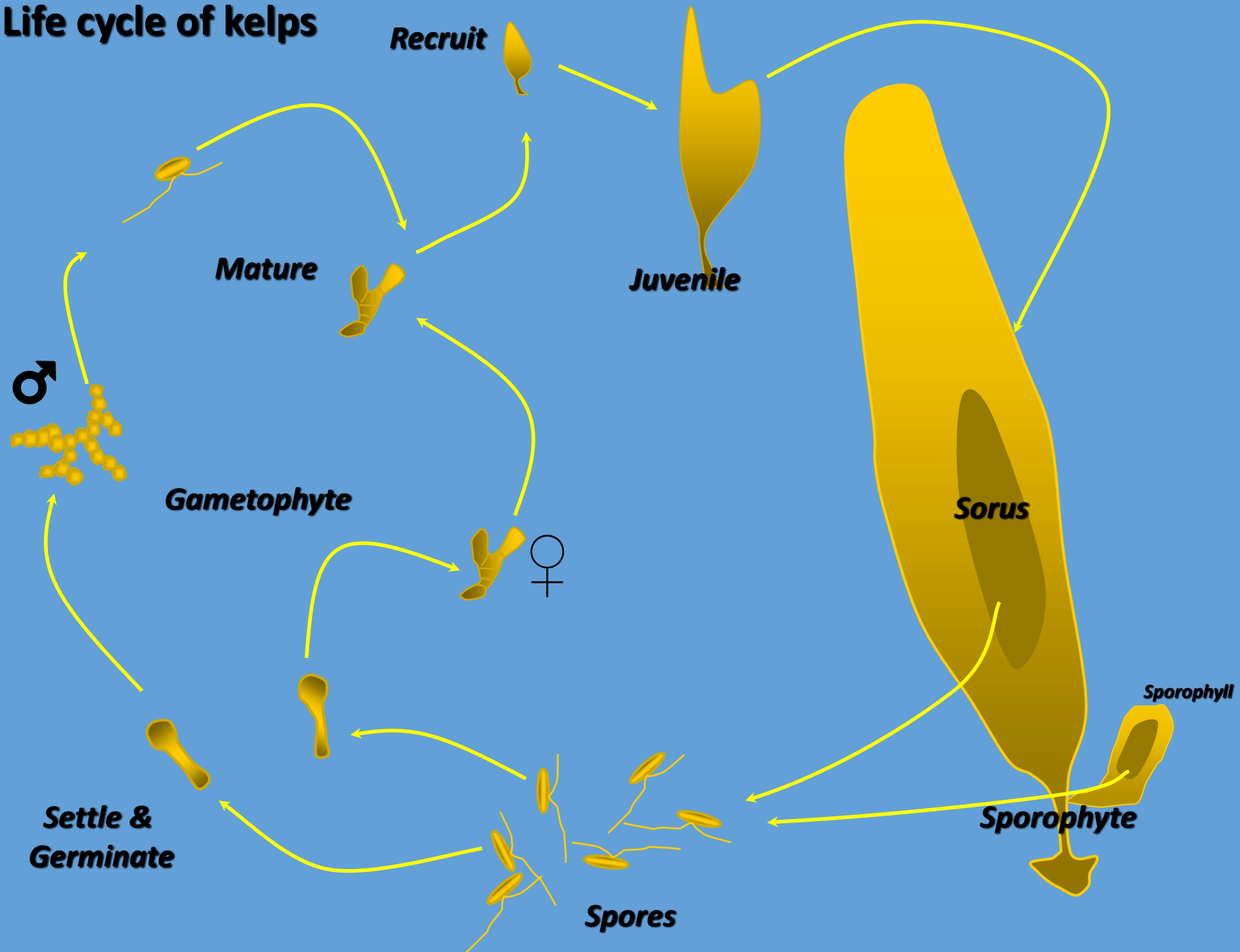
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Kelp Mariculture Process



Life cycle of kelps



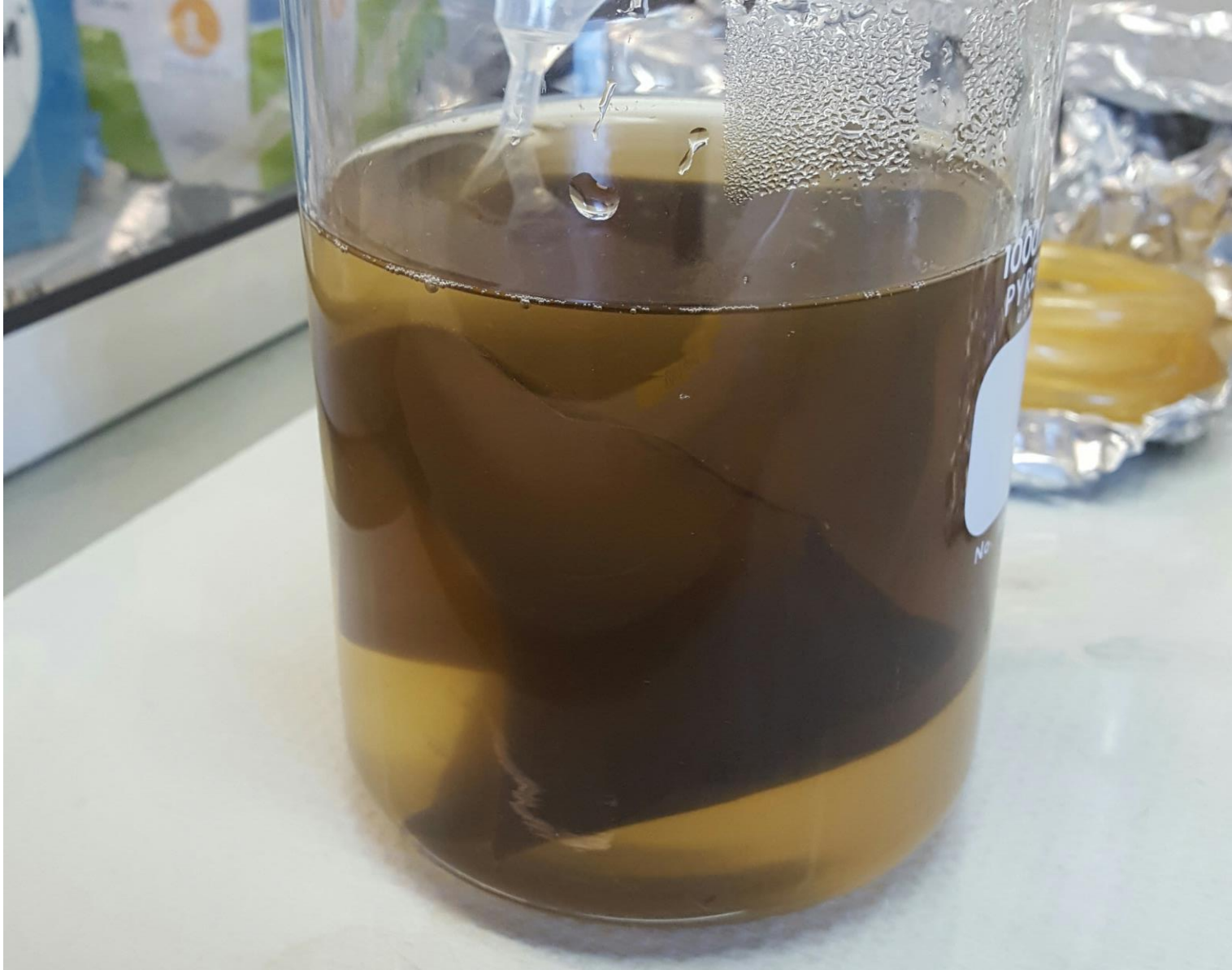
1: Locate fertile plants

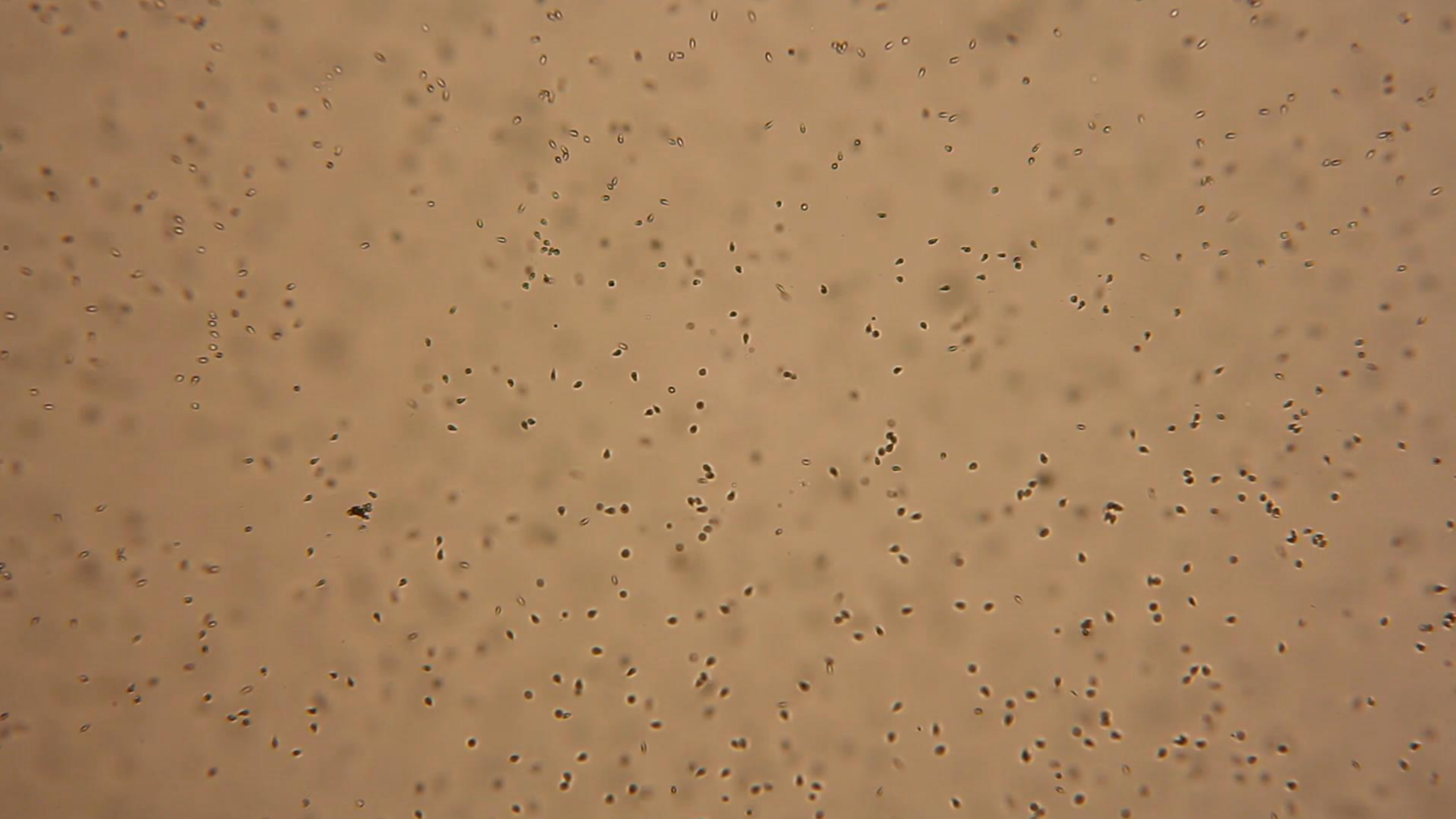




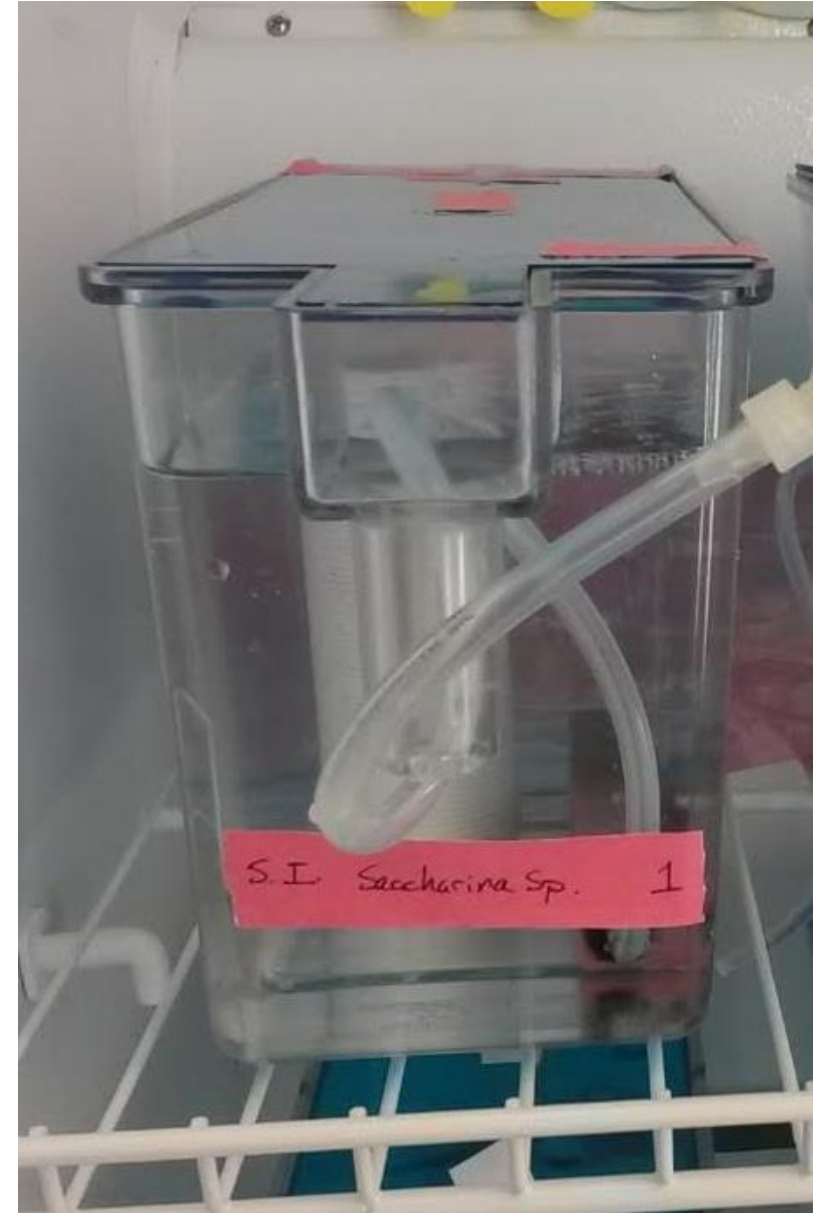
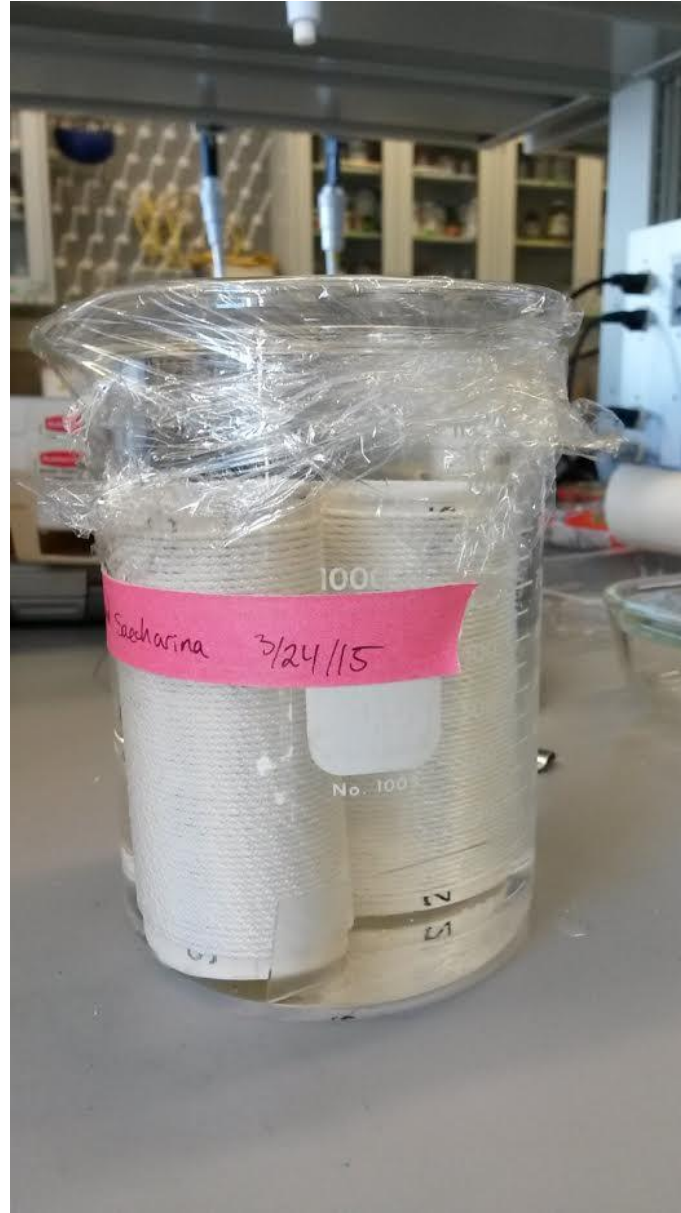


2: Release spores





3: Inoculate pipes



4: Incubate pipes



Hatchery Operations



- Temperature control (10-12C)
- Light (12:12 full spectrum)
- Clean, sterile sea water

Hatchery Operations

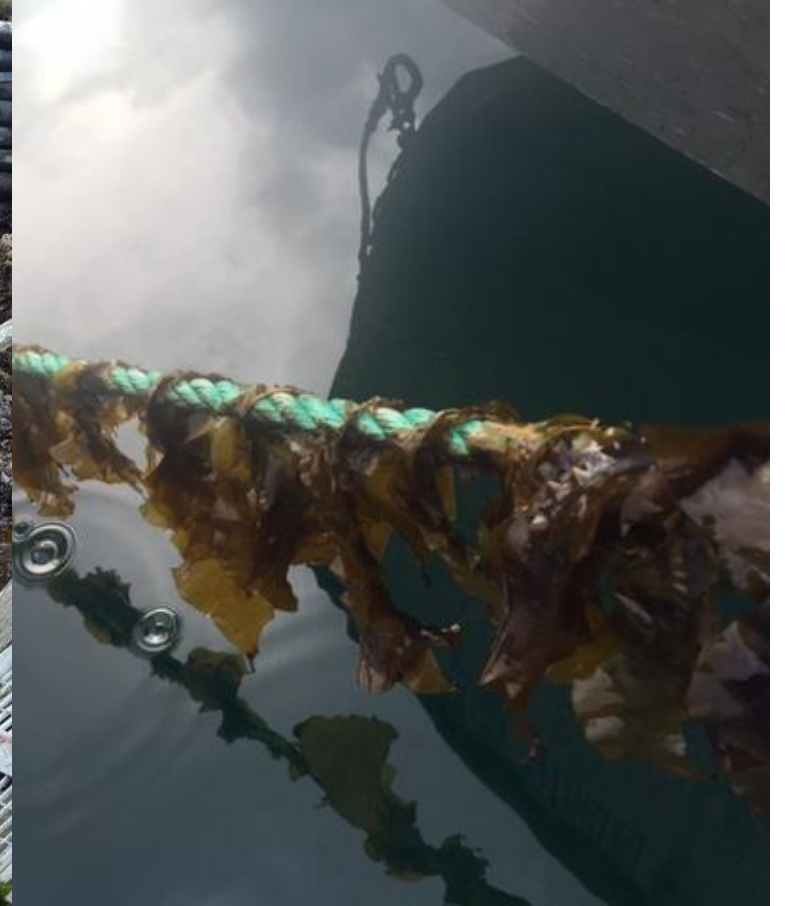


6: Outplanting





7: Growth Period



8: Harvest



Processing





Division of Environmental Health


FOOD SAFETY & SANITATION PROGRAM

[HOME](#)[HOW DO I...?](#)[FOR BUSINESSES](#)[FOR CONSUMERS](#)[FOR FOOD WORKERS](#)[FORMS](#)[RESOURCES](#)

You Are Here: [DEC](#) / [EH](#) / [FSS](#) / [Food](#) / Home Based Food Business

HOME BASED FOOD BUSINESS

Alaska Food Code allows the sale of non-potentially hazardous foods sold directly to the consumer without a permit as long as certain conditions are met. Food that falls under this exemption is commonly referred to as a "Cottage Food." More information about selling these products can be found below.

If you do not find information you are looking for, please contact your local [Environmental Health Officer](#). If you plan on selling your products within the [Municipality of Anchorage](#) , these exemptions may not apply.

<https://dec.alaska.gov/eh/fss/food/cottage-food/>

Drying



<http://sitkavores.blogspot.com/2016/01/seaweed.html>

<https://best.visit-hokkaido.jp/nature/story/hokkaido-kombu/>

Cooking/Blanching/Pickling



<https://global.rakuten.com/en/store/cocochi-oki/item/10001085/>

<https://kanika.com.my/product/seasoned-seaweed-chuka-wakame/>

Photo: Barnace Seafoods

Research and Development



Photo: M. Stekoll

Salinity and Temperature

Other Factors

- Current
- Nutrients
 - Nitrite
 - Nitrate
 - Phosphorous

Current R&D Projects

Kelp Research

- Morphology study
- ARPA-e test farm and harvest technology
- Multiple grants focusing on genetics
- Herring deterrents



Hatchery Development

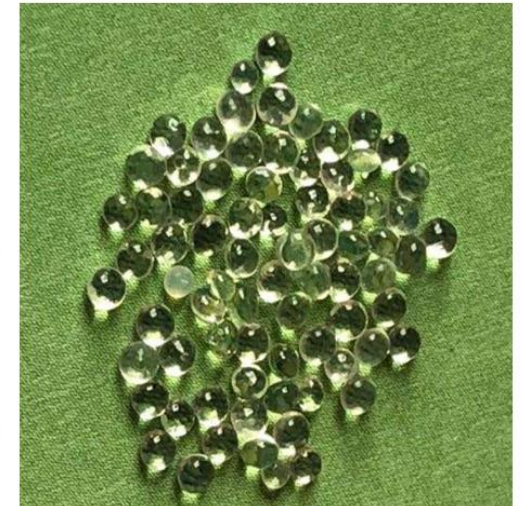
- Mobile hatchery and Alutiiq Pride in Seward
- Fertilizer Experiment
- Direct seeding

Processing and Marketing

- AFDF market assessment
- AFDF and ASG product development



Seaweed as Bio-Plastic



New USDA-funded project: Spawning Mariculture Businesses in SW Alaska

- Goal: Grow new mariculture businesses in SW AK
- Project timeline: Oct. 1, 2019 – Sept. 30, 2021
- Partners: AFDF, SWAMC, APICDA
- Funders: USDA-RD, SWAMC & APICDA
- Contractor: Tamsen Peeples
- Outreach & technical assistance provided in SW Alaska communities



Committed to the future of rural communities.




A woman wearing a pink beanie and a pink jacket is eating a large piece of brown seaweed. She is standing on a rocky shore with a lot of seaweed. In the background, there are trees and a cloudy sky. A thought bubble is in the top right corner.

Questions?



Thank you



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Photo: Huff Post